Jack O' Lantern

HOMEWOOD, ALABAMA

Direction of JOSEPH BROS.

THE NEW JACK O'LANTERN

Dinners

HOME OF THE FINEST IN SEAFOOD

Soup of The Day • Seafood Gumbo
Tomato or Fruit Juice

Fried Tenderloin of Trout, Tarter Sauce	1.75
Stuffed Deviled Crabs, Ravigote Sauce	1.75
Broiled Snapper Steak, Butter Lemon Sauce	1.75
Fried Shrimp, Tartar Sauce	1.75
Fried Scallops	2.00
Fried Oysters, Tartar Sauce	1.75
Whole Pompano, Muiniere	2.25
Whole Broiled Flounder	1.85
Shrimp A la Newburg, in Casserole	1.95
Broiled Florida Lobster, Drawn Butter	2.00
Shrimp Au gratin, in Casserole	1.95
Shrimp A la Creole, Steamed Rice	1.75
Lobster Thermidor	2.25
Lobster A la Newburg	2.10
Fried Frog Legs on Toast, Tartar Sauce	2.25
Stuffed Whole Pompano	2.75
Stuffed Whole Flounder	2.50
Snapper Marguerite	2.50
Special Seafood Platter, Shrimp Cocktail, Stuffed Crab Broiled Red Snapper, Fried Oysters	4.00

ABOVE ORDERS SERVED WITH
FRENCH FRIED POTATOES, VEGETABLE OF THE DAY, COLE SLAW OR SALAD OF THE DAY — COFFEE, TEA OR MILK

Broiled Spring Lamb Chops, Toast and Bacon	1.75
Roast Prime Ribs of Beef Au Jus	2.25
Calf Liver with Onions or Bacon	1.75
Half Fried Chicken or Broiled	1.65
Broiled Ham Steak, Natural Gravy	1.65
Broiled Filet Mignon with Mushroom Sauce	3.85
Broiled Sirloin Steak	3.35
Breaded Veal Cutlets, Tomato or Cream Sauce	1.75
Large T-Bone Steak	3.35
Jack O'Lantern Steak	2.75
Broiled Baltimore Steak in Casserole, Mushroom Sauce	1.50

ABOVE ORDERS SERVED WITH
FRENCH FRIED POTATOES, VEGETABLE OF THE DAY, COLE SLAW OR SALAD OF THE DAY — COFFEE, TEA OR MILK

$5.50 — For the Gourmet — $5.50

Shrimp, Fruit or Lobster Cocktail
Soup of the Day
Trout Marguerite
Broiled Filet Mignon, or Sirloin Steak
Broccoli or Asparagus Tips, Hollandaise, Hash Brown or College Fried Potatoes
Special Tossed Green Salad skillfully blended with Roquefort French Brandy Dressing
Choice of Your Dessert

A la Carte

Italian Spaghetti with Meat Sauce in Casserole	.90
Hard Boiled Eggs, Remoulade Sauce	1.25
Cold Shrimp with Remoulade Sauce	1.75
Extra Cut Sirloin Steak	4.50
Extra Cut Filet Mignon	4.75
Extra Cut T-Bone Steak	4.50
Broiled Sirloin for 2	
Broiled Chateau Briand for 2	

NEVER A COVER CHARGE

Appetizers

Lobster Cocktail	.85
Crab Meat Cocktail	.75
Stuffed Celery	.65
Filet of Anchovies	.75
Shrimp Cocktail	.75
Assorted Hors D'oeuvres	1.75
Hearts of Celery	.50
Olives, Green or Ripe	.50
Fruit Juice	.25
Tomato Juice	.25
Caviar Imported	1.00
Imported Sardines	.75
Oyster Cocktail	.85

Cheese

Roquefort	.50
Greek	.50
Swiss Gruyere	.35
Philadelphia Cream	.30

Potatoes

Au Gratin	.40
Hash Brown	.35
French Fried	.35
Hashed and Creamed	.35
Jullienne	.35
Lyonnaise	.35
College Fried	.35

Salads

Tomato	.35
Combination	.50
Lettuce and Tomato	.40
Chef's Salad Bowl	.75
Lettuce (head)	.30
Above orders served with French Dressing	
Shrimp Salad	1.25
Thousand Island Dressing, extra	.20
Roquefort Dressing, extra	.25

Sandwiches

Ham and Cheese	.60
Roast Beef	.85
Hot Roast Beef	1.00
Chicken	.75
Ham	.50
Lettuce, Bacon and Tomato	.50
Club Sandwich	.95
Corn Beef	.50
Open Steak	1.40

Savories

Welsh Rarebit	1.50
Golden Buck	1.50
Long Island	1.65
Scotch Woodcock	1.00
Finger Bits—Ask The Maitre d'Hotel, served for two	3.95

Coffee and Tea

Tea (Pot)	.25
Cup Coffee	.10
Coffee (Pot)	.25
Demi-Tasse (Pot)	.25

Desserts

Vanilla Ice Cream	.20
Rainbow Parfait	.40
Charlotte Russe	.40
Chocolate Ice Cream	.20

20% Federal Tax when dancing starts ★ Notify Maitre d'Hotel of any expected calls.
Minimum charge $2.00 after 8:30 P.M. — Charge is applicable to both food and beverage.

Direction of JOSEPH BROS.